



MAY
2019

GAYLE'S
BAKERY & ROSTICCERIA

**BLUE PLATE
DINNERS**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p><i>Mother's Day</i></p> <p>Treat your Mom to a delicious brunch, lunch or dinner at Gayle's. Or, a dessert made with love just for Mom. Sunday, May 12th.</p>			<p>1 Mediterranean Salmon <i>with olives, capers & cherry tomatoes</i> Saffron Mashed Potatoes Broccolini <i>with preserved lemon</i> 19.95</p>	<p>2 HillBilly Swing <i>6:30 pm-8:30 pm</i> Balsamic & Beer Braised Short Ribs Swiss Chard & Sweet Potato Gratin Butter Lettuce Salad <i>with shallot dressing</i> 19.95</p>	<p>3 Prawn Scampi <i>with garlic & white wine Linguine</i> Sara's Baby Greens Salad <i>with avocado, walnuts & apples</i> Crusty Late Bake Baguette 18.50</p>	<p>4 Flank Steak <i>with chimichurri sauce</i> Fresh Corn Pudding Hearts of Romaine Salad <i>with orange cumin dressing</i> 19.95</p>
<p>5 Cinco de Mayo Arroz con Pollo Spicy Black Beans Mexican Chopped Salad <i>with lime vinaigrette</i> 16.95</p>	<p>6 Swedish Meatballs <i>with a rich, creamy sauce & lingonberry jam</i> Creamy Mashed Potatoes Crisp Green Salad <i>with herb shallot dressing</i> 16.95</p>	<p>7 Blackened Salmon Sun Dried Tomato & Basil Orzo Fennel & Spinach Saute 19.95</p>	<p>8 Top Sirloin <i>with mushroom marsala sauce</i> Garlic Smashed Potatoes Almond Haricots Verts 19.95</p>	<p>9 Chicken Cordon Bleu <i>with gruyere & Corralitos ham</i> Potato Nests <i>with mascarpone & spinach</i> Frisee & Arugula Salad 17.95</p>	<p>10 Slow-Braised Lamb Shanks Dolmas Rice Pilaf <i>with grape leaves, dill & currants</i> Greek Country Salad <i>with lemon dressing</i> 17.95</p>	<p>11 Stuffed Spinach & Fontina Chicken Breast Yukon Potato & Bacon Hash Lemon Broccolini 17.95</p>
<p>12 Mother's Day Skirt Steak <i>with basil butter</i> Truffled Fettuccini Spring Greens <i>with shaved asparagus, snap peas & parmesan crisps</i> 19.95</p>	<p>13 Chicken Schnitzel <i>with pepper bacon gravy</i> Buttermilk Mashed Potatoes Buttered Broccoli 18.95</p>	<p>14 Shiitake Beef Stroganoff <i>with sherry & sour cream</i> Parslied Egg Noodles Green Goddess Salad 17.95</p>	<p>15 Grilled Teriyaki Salmon Sticky Rice <i>with edamame & shiitake</i> Spicy Green Beans 19.95</p>	<p>16 Hot Club Jazz! <i>6:30 pm-8:30 pm</i> Tender & Juicy Brined Pork Chop Brown Butter Potato Wedges Little Gems <i>with Paxton dressing</i> 16.95</p>	<p>17 Chicken Parmesan <i>with housemade tomato sauce & mozzarella</i> Spaghetti with cauliflower, almonds & green olives Caesar Salad <i>with Gayle's garlic croutons</i> 17.95</p>	<p>18 Surf & Turf <i>with grilled prawns & marinated skirt steak</i> Baked Potato <i>with butter & sour cream</i> Chopped Iceberg Salad <i>with blue cheese dressing</i> 19.95</p>
<p>19 Pork Loin <i>with apricot & sourdough stuffing</i> Vermont Cheddar Mashed Potatoes Buttery Bacony Cabbage 16.95</p>	<p>20 Chicken Marsala <i>with crimini & porcini mushroom sauce</i> Parmesan Risotto Bistro Salad <i>with chevre & spiced nuts</i> 17.95</p>	<p>21 Roast Turkey <i>with housemade gravy and cranberry sauce</i> Mashed Potatoes Mom's Sourdough Stuffing Green Beans <i>with fresh thyme</i> 20.95</p>	<p>22 Tennessee Braised Pork Shoulder Cornbread <i>with molasses butter</i> Asparagus Gratin Green Goddess Salad 18.95</p>	<p>23 Pistachio Crusted Salmon <i>with basil butter</i> Zucchini & Rice Gratin Little Gem Salad <i>with red wine vinaigrette</i> 19.95</p>	<p>24 Grilled Steak Diane Parmesan Potato Wedges Hearts of Romaine Salad <i>with gorgonzola vinaigrette</i> 19.95</p>	<p>25 Spaghetti & Tender Meatballs Italian Chopped Salad <i>with salami, mozzarella & olives</i> Francesce Garlic Bread 16.95</p>
<p>26 Prime Rib au jus <i>with horseradish cream</i> Potatoes au Gratin Caesar Salad <i>with Gayle's garlic croutons</i> 20.95</p>	<p>27 Ginger Glazed Prawn Kabobs Coconut Rice <i>with cilantro</i> Garlic Sauteed Spinach 17.95</p>	<p>28 Ray Brown & Eddie Mendenhall Jazz Duo <i>6:30 pm-8:30 pm</i> Southwest Skirt Steak <i>with salsa fresca & crispy onions</i> Roasted Poblano & Cheddar Gratin Crisp Green Salad 19.95</p>	<p>29 Amalfi Chicken <i>braised in lemon & herbs</i> Parmesan Smashed Potatoes Peas & Pancetta <i>with crispy shallots</i> 17.95</p>	<p>30 Asiago & Proscuitto Stuffed Pork Chops Creamy Polenta <i>with mascarpone</i> Arugula Salad <i>with lemon vinaigrette</i> 16.95</p>	<p>31 Grilled Salmon <i>with artichoke piccata sauce</i> Rosemary Roasted Potatoes Basil Green Beans 19.95</p>	<p>CELEBRATE YOUR GRADUATE With a Party Cake from Gayle's!</p>